



fill your table with tapas...**1/2 p.****p.**

anchovy from Santoña Special Butterfly		4,5
banderilla Gilda ' salty, green and a little spicy'		7,5
taco tuna in pickled sauce		4,3
russian salad		9
small potatoes with paprika oil and all i oli		8
potatoes with spicy sauce		13
Picasso skewer		4
anchovies in vinegar with chips		10
acorn-feed Iberian ham	20,5	31
Vic Riera salami	13	20
Joselito cured pork loin	16,5	25
tasting cheeses (6 slices)		16,2
crystal bread (2 pc.) or bread with tomato (2 pc.)		1,5

swarovski

russian salad with anchovy		6,5
avocado and salmon		6,5
iberian ham and fried quail egg		6,5
murcian salad		10
artichoke salad		20
green salad with seasonal vegetables		17
tomato with salted fish		21
burrata with macerated tomatoes and basil pesto		19
bluefin tuna tartare with apple and green tomato cream		31
broken organic eggs with lace		25
grilled baby cuttlefish (according to availability in fish market)		33
grilled artichoke		20
squid with onion		30
grilled squid 11€/100gr		
grilled octopus with paprika		24
sauteed sweetbreads and lamb liver		17
morel mushrooms filled with foie and egg		30
sea urchin au gratin with béarnaise sauce		11

fried food

ham croquettes (piece)		3,5
cod fritters (piece)		3,7
battered and fried green garlic	9,5	15
fried calamari	14,5	19
fried anchovies	14	21
fried artichoke		20
tuna roe slice		9,5
tuna bottarga slice		4,5
white tuna slice		3,75

	r.	100 gr	Kg
curried mussels	17		
boiled shrimp		21	210
boiled, grilled or sauteed with garlic red prawns		30	300
boiled or grilled langoustine		28	280
oyster Marennes-Oléron	7		
natural sea urchin	9		

**all the seafood and fish are brought every afternoon from
Santa Pola and Denia market**



allergen menu

VAT included

homemade dishes		tapa	1/2 p.	p.
monday:	chick peas stew with clams and monkfish		14	21
tuesday:	musician's pot		11,5	17
wednesday:	tuna marmitako		12,5	19
thursday:	cheeks and mushroom ravioli			18
friday and				
saturday:	skate from Santa Pola stew		14	21
	oven-baked rice		13,3	20
sunday:	oven-baked rice		13,3	20
every day:	homemade canelloni	6,5	13,3	19,5

rice and fideuàs (minimum 2 persons)

fideuàs

with lobster (on request, 24 h in advance)	by weight
with monkfish and clams	30
with red mullet from Santa Pola fish market and prawns	29
mellow rice, carnaroli variety cultivated in the Albufera	
with red mullet from Santa Pola fish market and prawns	28
with pig's trotters and boletus	25
dry rice, bombita variety	
with red mullet from Santa Pola fish market and prawns	28
with tuna and prawns	26
with monkfish and clams	29
a banda	25
with cod skin	20
with lobster (on request, 24 h in advance)	by weight
with vegetables and pork	20
with rabbit and snails	23
black with cuttlefish	24
with anchovies and vegetables	23

fish dishes

red mullet from Santa Pola fish market in souquet sauce	33
hake from San Sebastian oven roasted	33
seabass loin with cava, clams sauce and hazelnut	33
sea bass cooked under salt 1 kg	72
fresh fish from the market 130 €/ kg	

meat dishes

beef sirloin with coffee of Paris sauce	34
shoulder of kid baked in the oven	34
grilled cow chop 1 kg	88
beef steak tartar	30
grilled sirloin steak	29
meatballs with wine sauce	12 18,5
beef tripe and leg	13,5 19,5
pig's trotters	13,5 19,5

garnish for meat and fish

bakery potatoes	5,5
chips	4,5
sautéed vegetables	5,5
green salad	5,5
confit piquillo peppers	6,5

our sandwiches

Piripi	6,5	tuna bottarga	5,5
Sento	6,5	small beef sirloin sandwich	23
rabioso	5,5	lola (sirloin with foie)	25
Iberian ham with quail egg	6,5	Manolín (fried calamari small sandwich)	12
cheese	6	bluefin tuna mini burger	15
tuna roe	6,5		

desserts**p.**

lemon pie	9
our version of pink panther	10
tatin cake with nougat or "mantecado" ice cream	10
cream mille-feuille and caramel sauce	10
French toast with ice cream	10
ice cream "mantecado" or cream	9
rum baba with vainilla chantilly cream and grilled pineapple	10
chocolate mousse, caramel and cream ice cream	9
ice cream nougat	10
cheese ice cream with port and peaches	10

cheese selection

Amarelo. Sheep and goat. Portugal	2,7
Pesebre cured. Sheep. Cuenca	2,7
Trocha rosemary. Goat. Alicante	2,7
Aydius de ferme, Goat, French Pyrenees	2,7
Comté. Cow. France	2,7
Gamoneu. Goat, sheep and cow. Asturias	2,7

Infusiones

Pure green tea leaves	3
Essence of vanilla rooibos and sunflower petals	3
Rooibos Chai Bazaar with spices from the Orient (Rooibos, ginger, cardamom, cornflower, cinnamon and cloves)	3
Herbal Digest (Mint, star anise, chamomile, fennel, and licorice)	3
Refreshing Mint	3
Cool Mojito (Green tea, citronella, mint, lemon peel)	3
Gin & Tonic (Juniper, lemon, ginger, orange, cardamom and citronella)	3
Belgian biscuit (Black tea, cinnamon, anise, cloves, ginger and sunflower)	3
Chamomile	3
Linden	2,5
Pennyroyal	2,5
black tea	2,5

Cafés

Mild Coffee 100% Arabicas	2,8
Coffee Medium Firenze Blend of Arabicas and Robustas	2,8



allergen menu

VAT included

Sweet and fortified wines

Sherry wines

	GLASS
Palo cortadao, Península, Bodega Loustau	6,5
Amontillado, VORS, Bodega Tradición	11
Oloroso, VORS, Bodega Tradición	11
Palo Cortado VORS, Bodega Tradición	16

Montilla-Moriles

Oloroso, Gran Barquero	7
------------------------	---

Fondillón

Brotons, Fondillón 64 y 70	9
Bocopa, Fondillón	13
Mgwines, Fondillón	13
Recóndita Armonía Fondillón	21

Oportos

<u>Oporto Ruby type</u>	
Quinta do Javali LVB	7
<u>Oporto tawny type</u>	
Quinta do Javali 10 años	9
Taylor's 20 años	11
<u>White Oporto with ageing</u>	
Andresen 10 años	10

Madeiras

Malvasía, Colheita 1997	9
-------------------------	---

Moscatel de Setúbal

Alambre 20 años	11
-----------------	----

Carcavelos

Villa Oeiras 15 años	8
----------------------	---

Sweet wine from Alicante

Casta Diva Cosecha Miel	6
-------------------------	---

Pedro Ximénez

Pedro Ximénez VOS, Bodega Tradición	11
-------------------------------------	----

Sidra de hielo

Brännland Iscider Ember	8
-------------------------	---